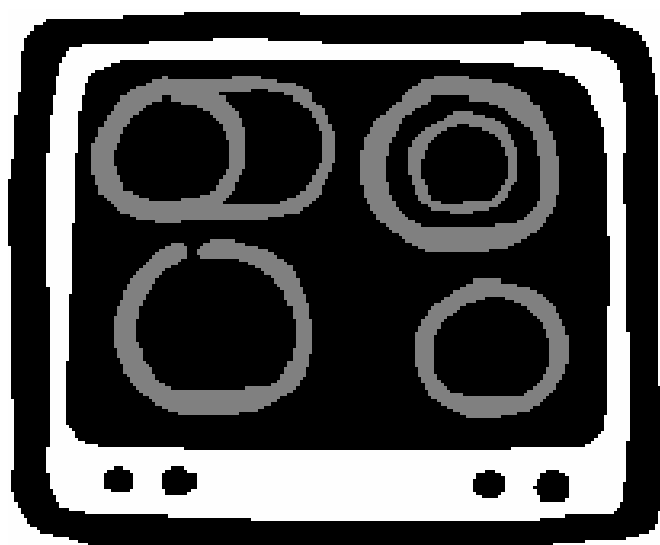


Ceramic Glass Hob

Operating and Assembly Instructions



EPCH

Premier

 **Electrolux**

Dear Customer !

Thank you for purchasing an Electrolux product.

To enable you to use your appliance effectively and safely, please read this instruction book carefully before installing or using the appliance and retain for future reference. If you require guidance in the use of the appliance or require further information in Electrolux products, contact our Customer Care Department.

Customer Care Department
Electrolux
55-77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 08705 950 950

Help us to help you

To register your 12 month guarantee, please complete and return the enclosed guarantee card.

Content

Instructions for the User

Important Safety Information	4
Unpacking and Control	5
Description of the Hob	5
Before the First Use	5
Operating Instructions	6
The Right Cooking Utensils	7
Cleaning and Care	8
Something not Working	12
Service and Spare Parts	12
Customer Care	12
Guarantee Conditions	13

Instructions for the Installer

Technical Data	9
Important Safety Requirements	9
Installation	9
Electrical Connection	11

Important Safety Information

This Safety Information is provided in the interests of your safety. Please read them carefully before installing or using the hob. If you are unsure of the meaning of any of the warnings please contact our Customer Care Department.

Installation

- S** This appliance must be installed by qualified personnel, according to the manufacturer's instruction and to the relevant British Standards.
- S** Remove all packaging before using the appliance.
- S** Ensure the electrical supply complies with the type stated on the rating plate.
- S** Do not attempt to modify the hob in any way.
- S** Do not install the hob if the ceramic glass is damaged or cracked.

Child Safety

- S** This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- S** The appliance gets hot when it is in use. Children should be kept away until it has cooled.
- S** Children can also injure themselves by pulling pots or pans off the hob.

During Use

- S** Only use the hob when it is fully installed.
- S** This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- S** Ensure the power ON/OFF control is off when not in use.
- S** When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the hob.
- S** Do not use unstable or mis-shapen pans on the hob.
- S** Never leave the hob unattended when cooking with oil or fat.
- S** Never use plastic or aluminium foil dishes on the hob.
- S** The cooking zones heat up quickly when they are turned on. Only turn them on when a saucepan is on the cooking zone.

- S** The residual heat indicator will not operate if there is a power failure.
- S** In case a pan/pot is left on the cooking zone the residual heat indicator can switch off even though the cooking zone be still hot from the contents of the pan.
- S** Do not store temperature sensitive or inflammable materials (e.g. detergents, aerosols) in drawers or cupboards underneath the hob.
- S** The hob surface must not be used as a storage or working area.
- S** Do not allow sugar (solid or liquid) or plastic to come into contact with the hob surface when hot.
- S** Clean this hob in accordance with the Maintenance and Cleaning Instructions.
- S** Do not use the hob if the glass is damaged, contact your local Service Force Centre.

Service

- S** This hob should only be repaired or serviced by an authorised Service engineer and only genuine approved spare parts should be used.

Disposal

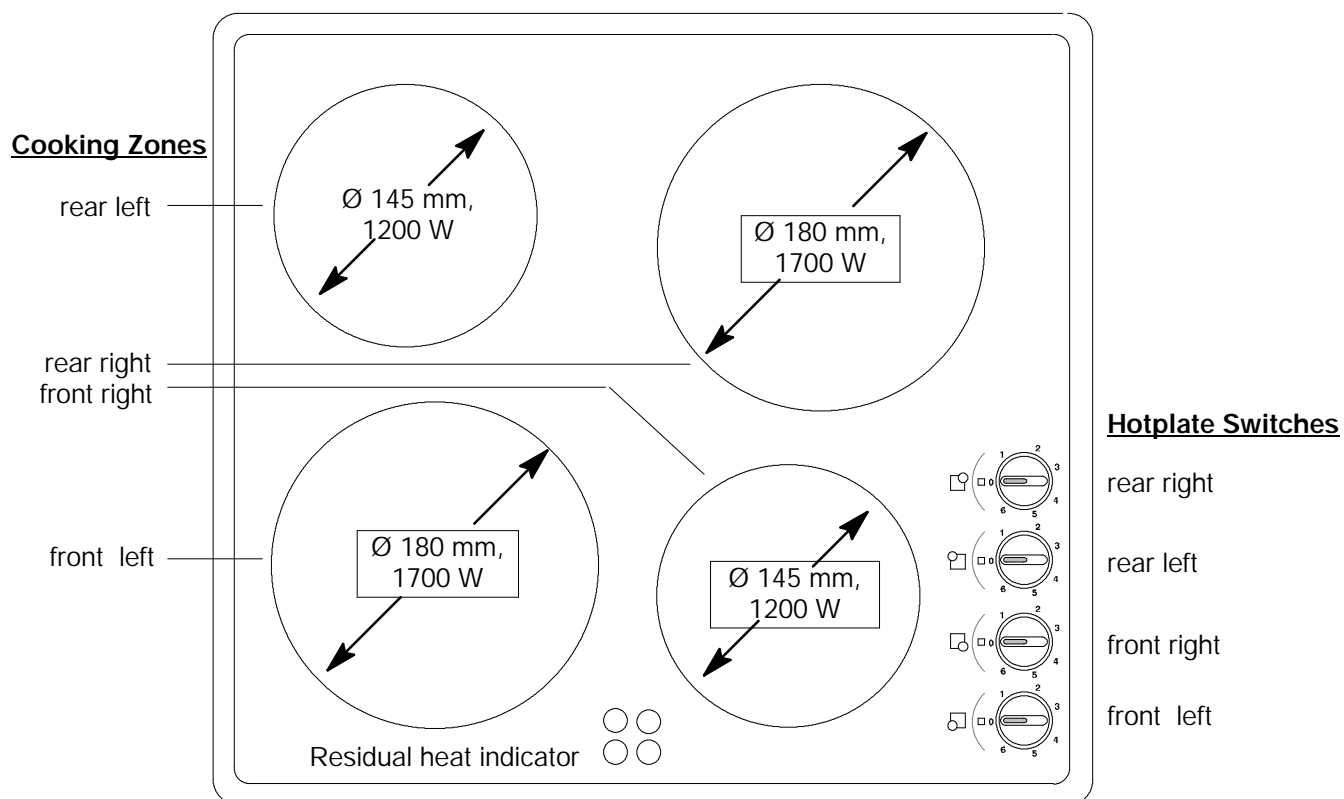
- S** Please dispose of any packaging material and old appliance at authorised disposal sites.

Unpacking and Control



Please examine the appliance before installation. If the appliance is damaged please immediately contact your retailer before installation. The packing material should be disposed of safely, with due regard for the environment.

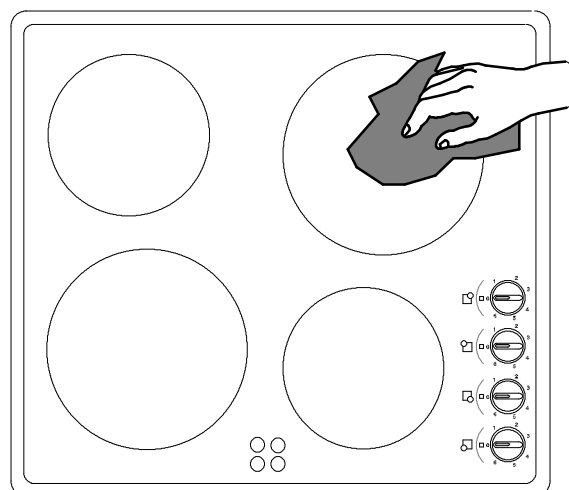
Description of the Hob



Before the First Use

Clean your ceramic glass hob thoroughly before its first use. Then clean it regularly when it is just warm or cold. Ceramic glass hobs are treated and cleaned the same way as glass.

When you use the ceramic hob for the first time it can temporarily emit an odour.



Operating Instructions

Heat Control Knobs

The control knobs regulates the heating capacity of the cooking zones.

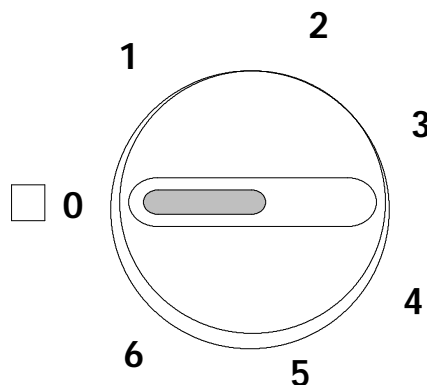
The control knobs for the cooking zone can be turned to the left and to the right to the desired position.

1 = minimum setting

6 = maximum setting.

Setting it back to „0“ turns off the cooking zone.

Always put pans or pots on the cooking zones, before switching on.



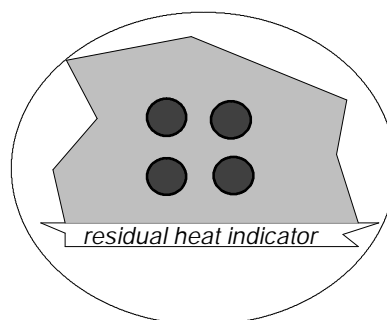
Hotplate setting chart

Function		Examples
OFF	0	residual heat, keep-warm
keep-warm, melting	1	smaller amount of hot pot, sauce, butter, chocolate
gentle simmering	1-2	rice spinach
frying	1-3	omlette, fried eggs
simmering, frying	3-4	vegetables, small amounts of fruit with little liquid,
boiling, frying	4-5	boiled potatoes, stews, soups, sauces schnitzel, cutlets, meatballs, fish-filet in deep fat
parboiling, quick frying	5-6	potato fritters, pan-cakes, fried eggs
deep fat frying		...then switch-back to appropriate setting

Residual heat indicator

Each cooking zone is related to one indicator. The warning lamp lights up when the surface of the corresponding cooking zone reaches a temperature which could cause burns.

This light remains lit after the heated-up area has been switched off as long as the residual heat of the corresponding cooking surface can cause burnings. The light will go out when the temperature falls below 60 °C.



The Right Cooking Utensils

Saucepans and frying pans

Saucepans and frying pans should not be smaller than the cooking zone, and preferably not more than 10-15 mm larger than the diameter of the cooking zone.

Always use cooking and frying utensils with smooth, flat bottoms.

The bottoms should always be clean and dry. Cook with a lid in place.

Check that the bottoms of utensils are smooth and undamaged; bottoms with burrs and sharp edges will scratch the ceramic glass surface.

Scratches can also be caused by grains of sand (e.g. originating from the previous washing of vegetables), drawn over the cooking surface with the pan, or by burrs and the rims of pan bottoms.

To avoid scratching or damaging the ceramic glass surface, pots and pans should be moved on the plate by lifting them, and not by sliding.

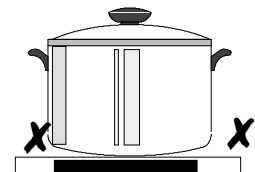
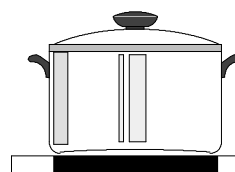
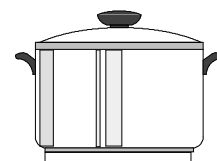
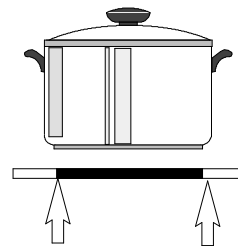
Utensils with aluminium and copper bottoms can leave behind metallic discolourations which can only be removed with difficulty or sometimes not at all.

When cold, pan bases normally curve slightly inwards by approx. 0,1-0,5 mm (are concave). In no case should they curve outwards (be convex).

Follow any guidelines provided by the saucepan manufacturer. Ensure they are recommended for use on ceramic hobs.



Check that the appliance is switched off after use.



Energy consumption

To save energy, you should . . .

S use only cooking and frying utensils with smooth, flat bottoms.

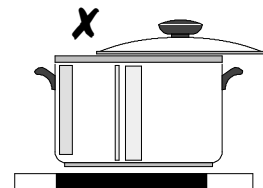
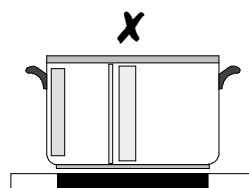
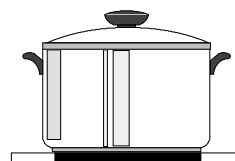
S place pots and pans in position before switching in the cooking zone.

S wherever possible, cover pots and pans with a lid.

S switch off the cooking zone a few minutes before the end of the cooking time, in order to make use of the residual heat.

S use the residual heat of the cooking zones for keeping food warm or for smelting.

S position pots and pans centrally on the cooking zones.



Cleaning and Care

Before cleaning, make sure the hob is cool and disconnected from the power supply.

Never use aggressive or abrasive agents, such as oven sprays, stain or rust removers, scouring powder, or sponges with an abrasive effect.

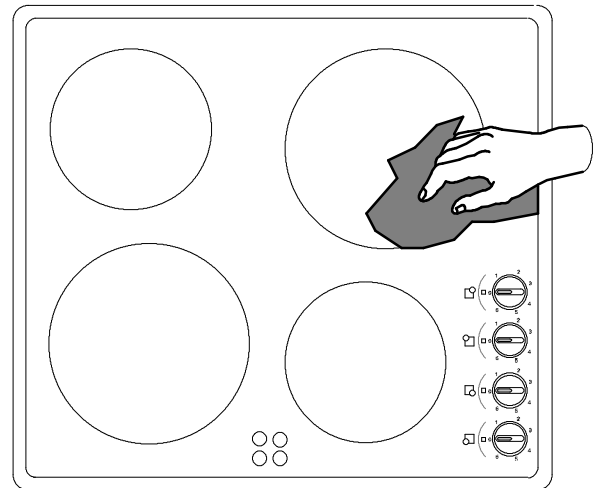
Special cleaning agents such as Vitroclen and ceramic scrapers are available from department stores, electrical specialist shops, and in drug and grocery stores.

Cleaning after each use

- S** Slight, non-burnt soiling can be wiped off with a damp cloth.
- S** Burnt soiling has to be removed with a scraper. Afterwards wipe off the ceramic glass surface with a damp cloth, and Vitroclen.

Stain removal

- S** Light metallic stains (aluminium residues) can be removed from the cooking zone with a ceramic hob cleaning agent such as Vitroclen when cool.
- S** Sugar solutions, food stuffs with a high sugar content, plastics, or kitchen foil - must be removed immediately with a scraper. If this type of soilage is not removed immediately it can cause irreparable damage to the ceramic glass surface. When the surface has cooled wipe over with a damp cloth and Vitroclen.
- S** Before using any detergent or cleaning agent on the ceramic glass top, ensure they are recommended by the manufacturer for use on ceramic glass hobs.
- S** Do not apply any cleaning agents to hot cooking zones. Ensure any residues are wiped off before the cooking zones are used again.



Special problems	
... if a chemical cleaner proves inadequate	Check whether the use of a scraper is more effective.
... when dark stains occur	If the use of a scraper and a stainless steel cleaning agent proves unsuccessful, your decor surface has most likely been abraded by using unsuitable cleaning agents, or by pan bottoms with a scouring effect. This will not impair the efficiency of your cooking surface.
... when metallic discolouration appear on the cooking zones	Pots and pans with unsuitable bottoms, or unsuitable cleaning agents have been used. The discolorations can only be removed with considerable effort, using a ceramic glass or stainless steel cleaning agent.
... when the surface shows scratches or impressions	These blemishes, caused by scraping or melted on objects, cannot be removed. This will not impair the efficiency of your cooking surface.

Instructions for the Installer

Please examine the appliance for any damage. If the appliance is damaged contact your retailer before the appliance is connected.

Please keep packaging away from children and dispose of with due regard for the environment.

Technical Data

EPCH

Hob dimensions:

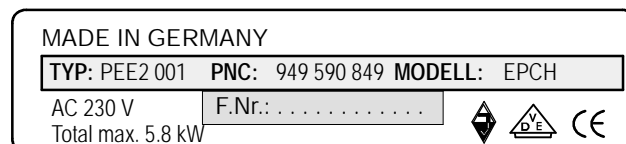
length:	572 mm
depth:	502 mm
height:	49 mm

Cut out dimensions:

length:	560 mm
depth:	490 mm

Voltage	230 V - 50 Hz
Total power:	5,8 kW

We reserve the right to make technical changes.



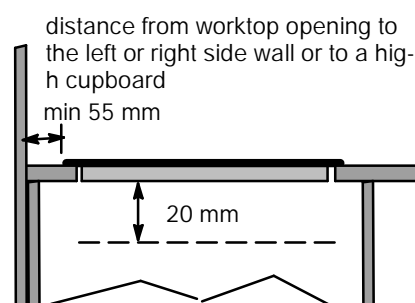
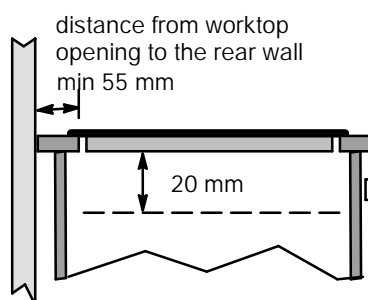
Important Safety Requirements

- S** The hob must only be installed by a qualified electrician.
- S** Damaged hobs with cracks or breakages in the ceramic glass surface must not be connected to the electrical supply.
- S** This hob must be installed in accordance with the IEE Wiring Regulations (current Edition). Detailed recommendations are contained in the following British Standards Codes of Practice: B.S. 6172/B.S. 5440 Part 2 and B.S. 6891 Current Editions.

Installation dimensions

The opening in the cabinet must correspond to the standard dimensions. The necessary information can be found in the dimensional sketch.

- S** The separation between the lower surface of the hob and the parts of the furniture below it must be at least 20 mm
- S** The lateral separation between the sides of the hob and the cabinet must be at least 55 mm, and must be at least 55 mm from the rear panel.



The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 420 mm. If it is fitted below 420 mm a space of 55 mm must be allowed from the edges of the hob.

The minimum distance combustible material can be fitted directly above the hob is 700 mm.

This appliance conforms to Type Y (IEC 335-2-6) with regard to fire protection. Only appliances of this type may be installed on one side of adjacent cabinets or walls.

Installation

- S** Cut the worktop according to the prescribed dimensions. See fig. 1. Saw exactly along the scribed line.
- S** Fix according to fig. 2.

Fastening according to fig. 3

- S** Tighten bracket against the underside of the worktop. Fix according to fig. 2.
- S** Using a screwdriver, tighten the tension clamps evenly starting at the centre and moving diagonally until the built-in rim is tight on the worktop.
- S** Do not over tighten.
- S** Do not use an electric or pneumatic screwdriver without an adjustable safety clutch.

fig 1

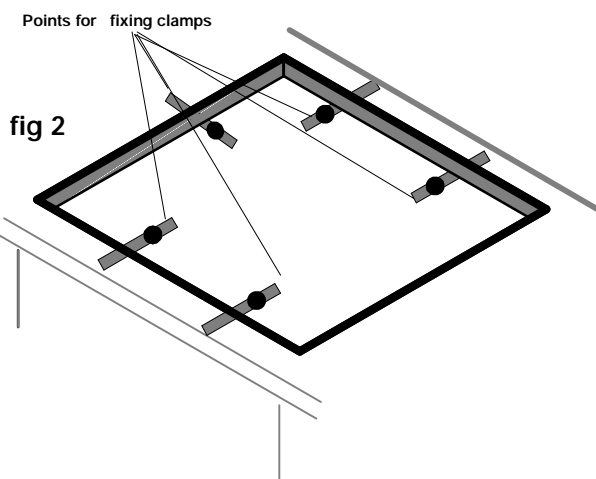
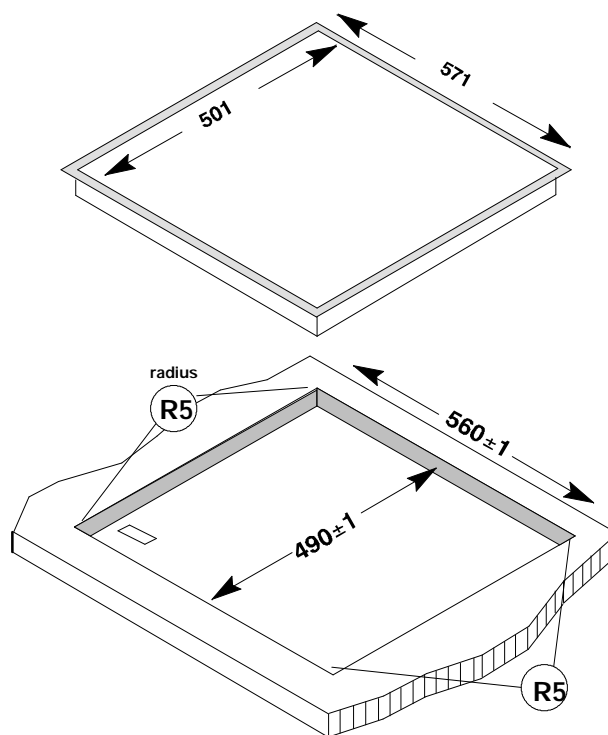
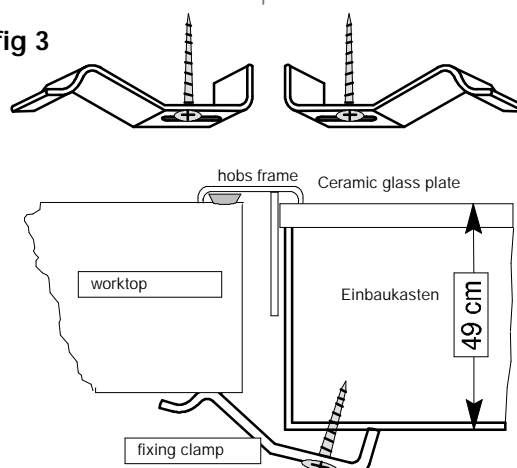


fig 3



Electrical connections

Before connecting the appliance, check that the voltage quoted on the rating plate - that is, the nominal voltage of the appliance - corresponds to the available mains voltage. The rating plate can be found on the lower housing of the ceramic glass hob.

The mains connection must be carried out by an expert electrician. The VDE-regulations and the valid prescriptions by the local power supply boards have to be complied with.


Prior to connection it should be checked whether the voltage stated on the type plate - i.e. the nominal voltage of the appliance and of the oven/control box - is identical with the prevailing mains voltage. The type plate is located on the hobs bottom.

The mains connection must be carried out in a way that an all-pole insulating device is existing with a contact opening of at least 3 mm, e.g. earth-leakage circuit-breaker or fuse.

A wire of type H05VV-F or of higher rating is to be used as supply cable.

The mains terminal is located in the bottom of the appliance behind a covering slide. It can be opened with a screw driver (pict.).


According to existing mains voltage the appliance has to be connected in correspondence with the diagrams of connecting possibilities. The bridges of the terminal board are to be changed accordingly, if need be.

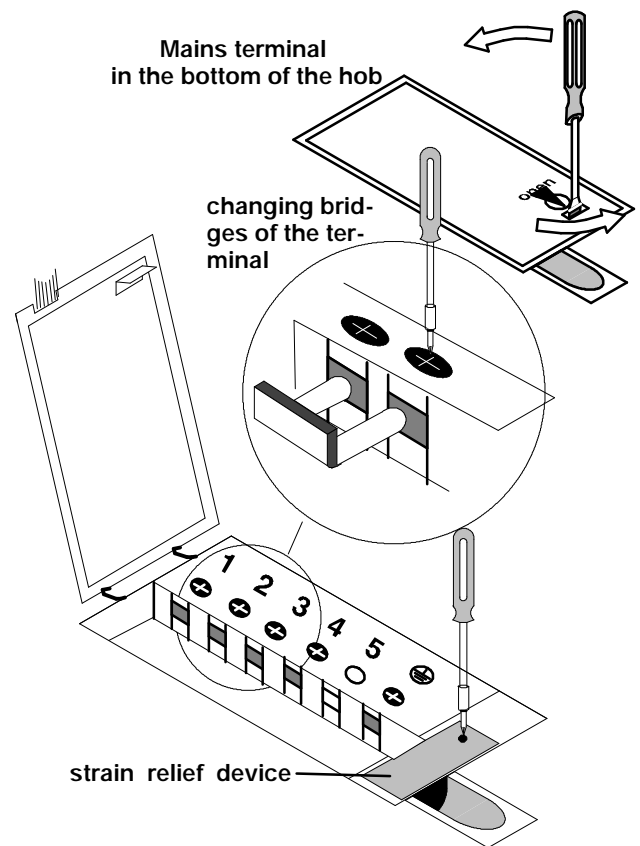
The protective conductor is to be connected to terminal . The protective conductor must be longer than live leads.
















The cable connections have to be connected as shown and the terminal screws be firmly tightened.

Afterwards the supply cable has to be secured by strain relief device and the covering slide must be closed by firmly pressing down until it engages.

Prior to first use remove any existing labels and protective films from the ceramic glass plate or the frame of the hob.

 After connecting the electrical supply, all cooking zones should be briefly switched on one after the other at their maximum power, in order to test whether they are operational.



Connecting possibilities				
1	2	3	4	5 
				
L1			N	
1 L + N				230 V ~
1	2	3	4	5 
				
L1		L2	N	
2 L + N				400 V 2 N ~
1	2	3	4	5 
				
L1	L2	L3	N	
3 L + N				400 V 3 N ~
1	2	3	4	5 
				
L1		(L3)	L2	
2 L				230 V 2 ~
1	2	3	4	5 
				
L1		L2	L3	
3 L				230 V 3 ~
WARNING1 READ THE INSTALLATION INSTRUCTIONS BEFORE CONNECTING THE MAINS CABLE: ENSURING THAT THE LINKS ARE FITTED CORRECTLY TO THE TERMINAL BLOCK				

319 4077-01

Something not working

If your hob is not functioning correctly please carry out the following checks before calling out an engineer.

Important: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptom	Possible Solution
Z The cooking zones do not functionn	J Check the mains fuse has not failed J Check a power level has been selected
Z After switching off a cooking zone the hob hot indicator is not illuminated	J The cooking zone may have only been switched on for a short while, and is therefore below 60 °C
Z A buzzing is heard when a cooking zone is switched on	J This is not a fault, the buzzing will disappear as the zone heats up
Z Discolourations appear in the cooking zone	J This is probably a result of burned on remnants that have not been removed regularly. They will not affect the function of the hob.

If after carrying out the above checks there is still a fault, contact your local Electrolux Service Force Centre.

Service and Spare Parts

If you require an engineer or you wish to purchase spare parts contact your local Electrolux Service Force Centre by telephoning:

08705 929 929

Your call will be routed to the Service Centre covering your post code area. The addresses are listed on the pages headed Electrolux Service Forces Centres.

When you contact the Service Force Centre you will need to give the following details:

- 1 Your name, address and post code.
- 2 Your telephone number.
- 3 Clear and concise details of the fault.
- 4 The model and serial number of the appliance (Found on the rating plate).
- 5 The purchase date.

In guarantee customer should ensure that the checks listed in „Something not working“ have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Customer Care

For general enquiries or for further information on Electrolux products, please contact our customer Care Department.

Electrolux
55-77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 08705 950 950 *

- * Calls to this number may be recorded for training purposes.

Guarantee Conditions

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of fault workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- S** The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- S** The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- S** The appliance has not been serviced, maintained repaired, taken apart or tampered with any person not authorised by us.
- S** All service work under this guarantee must be undertaken by an Electrolux Service Force Centre.
- S** Any appliance or defective part replaced shall become to Company's property.
- S** This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30 am and 5.30 pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- S** Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- S** Coasts incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- S** Appliances found to be in use within a commercial environment, plus those which are subjected to rental agreements.
- S** Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- S** The guarantee starts from the date you first purchased your product.
- S** The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- S** This guarantee relates to you and cannot be transferred to another user.
- S** Your new home is within the European community (EC) or European Free Trade Area.
- S** The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- S** The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after your appliances.

France	Senlis	+33 (0)3 44 62 22 22
Germany	Nürnberg	+49 (0)911 3232 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0) 1753 219 898



To contact your local Service Force Centre telephone **08705 929 929**

CHANNEL ISLANDS		ISLE OF LEWIS		ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW	NORTH EAST		
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands GY1 3AD	KELSO		2, 6 & 8 Woodmarket Kelso Borders TD5 7AX	GATESHEAD	Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH	
JERSEY	Jersey Electricity Company Haut De L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG	ORKNEY		7 King Street Kirkwall Orkney KW15 1JF	GRIMSBY	15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS	
SCOTLAND		PERTH		Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF	HULL	Unit 1 Boulevard Industrial Estate Hull HU3 4AY	
ABERDEEN	54 Claremont Street Aberdeen AB10 6RA	(OWN SALES)			LEEDS	64-66 Cross Gates Road Cross Gates Leeds LS15 7YS	
AUCHTERMUCHTY	33a Burnside Auchtermuchty Fife KY14 7AJ	SHETLAND		3-4 Carlton Place Lerwick Shetland ZE1 0PW	NEWTON AYCLIFFE	Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ	
BLANTYRE	Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ	(OWN SALES)			SHEFFIELD	Pennine House Roman Ridge Road Sheffield S9 1GB	
DUMFRIES	93 Irish Street Dumfries DG1 2 PQ	SHETLAND		Bolts Shetland 26 North Road Lerwick Shetland ZE1 0PE			
DUNOON	7 Hill Street Dunoon Argyll PA23 7AL	WHALSAY		Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA			
		(OWN SALES)			NORTH WEST		
		NORTHERN IRELAND					
EDINBURGH	Unit 12 Dumbryden Ind. Estate 2 Dumbryden Road Edinburgh EH14 2AB	BELFAST		Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD	BIRKENHEAD	1 Kelvin Park Dock Road Birkenhead CH41 1LT	
						CARLISLE	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
GLASGOW	Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA					ISLE OF MAN	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
INVERNESS	Unit 3BI Smithton Ind. Estate Smithton Inverness IV2 7WL	CARDIFF		Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS	BOLTON	Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR	
ISLE OF ARRAN	Arran Domestic The Douglas Centre Brodict Isle of Arran KA27 8AJ	CLYWD		Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG	PRESTON	Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL	
ISLE OF BARRA	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	DYFED		Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW	STOCKPORT	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR	
ISLES OF BUTE	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH	OSWESTRY		Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP			

To contact your local Service Centre telephone **08705 929 929**

MIDLANDS		LONDON & EAST ANGLIA		SOUTH EAST	
BIRMINGHAM	66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB	BECKENHAM	11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	ASHFORD	Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB
BOURNE	Pinfold Road Bourne PE10 9HT	CHELMSFORD	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	FLEET	Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
BRIDGNORTH	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	HAYWARDS HEATH	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
GLOUCESTER	101 Rycroft Street Gloucester GL1 4NB	ELTHAM	194 Court Road Mottingham Eltham London SE9 4EW	TONBRIDGE	Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA
HEREFORD	Units 3 & 4 Bank Buildings Cattle market Hereford HE4 9HX	ENFIELD	284 Alma Road Enfield London EN3 7BB	SOUTH WEST	
HIGHAM FERRERS	30 High Street Higham Ferrers Northants NN10 8PL	GRAVESEND	Unit B4 Imperial Business Estate West Mill Gravesend Kent DA11 0DL	BARNSTAPLE	Main Road Fremington Barnstaple North Devon EX31 2NT
ILKESTON	Unit 2 Furnace Road Ilkeston DE7 5EP	IPSWICH	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	BOURNEMOUTH	63-65 Curzon Road Bournemouth Dorset BH1 4PW
LEICESTER	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF	LETCHWORTH	16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA	BRIDGEWATER	6 Herswell Business Park Salmon Parade Bridgwater Somerset TA6 5PY
LINCOLN	Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ	LONDON	2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	BRISTOL	11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ
NEWCASTLE UNDER LYME	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD	Reform Road Maidenhead Berkshire SL6 8BY	EMSWORTH	266 Main Road Southbourne Emsworth PO10 8JL
REDDITCH	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	ISLE OF WIGHT	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
TAMWORTH	Unit 3 Sterling Park Claymore Tamworth B77 5DQ	NEWBURY	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	NEWTON ABBOT	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD
WORCESTER	Units 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP	NORWICH	2b Trafalgar Street Norwich NR1 3HN	REDRUTH	Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH
		SUNBURY	Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB		

